

JAMES

PASO ROBLES, CA



CALIFORNIA GROWN. FRENCH METHOD.

JAMES – began in 2023, when Chris, Barb, and Winemaker Phil Zorn headed south to find the right vineyard for crafting Chablis and Sancerre inspired whites. They found it in the JAMES Vineyard in the Creston District, marking their first vintage. Named after Barb and Chris's first son, JAMES is a 74% female-owned, family-run winery producing wines from CCOF Organic and SIP Certified vineyard, all powered by solar energy. The label features a bandana – simple, practical, and meant to be used – a reflection of the honest spirit behind every bottle.

Vineyard

Sourced from the CCOF-organic JAMES Vineyard in the Creston District, grown in sandy loam soils for brightness and minerality. The solar-powered, SIP Certified estate underscores a strong commitment to sustainability.

2024 Growing Season

Warm days and cool nights in 2024 allowed slow, even ripening, capturing fresh aromatics and brisk acidity. The vintage delivered clarity, balance, and a distinctly mineral profile.

ORGANIC CHARDONNAY

Varietal

100% Chardonnay

Tasting Notes

Do you like Chablis? Then try this. JAMES Chardonnay is crisp and focused, with green apple, lemon zest, and white peach layered over wet stone and a touch of salinity. The palate is sleek and mineral-driven, finishing clean and bright – modern California with old-world restraint.

Winemaking

Fermented in small stainless-steel tanks for purity. No malolactic fermentation or oaking keeps the acidity sharp and the profile fresh, focused, and balanced.

Food Pairing

Chef Brian Dunsmoor's Wood-Grilled Halibut at Hatchet Hall pairs beautifully, its smoky richness complementing the wine's citrus tension and minerality.

Appellation: Paso Robles, California
Varietal: 100% Chardonnay
Winemaking: 100% Stainless Steel
Alcohol: 13.5%
Vintage: 2024
Sugar: 2g/L
Winemaker: Philip Zorn, Paso Robles, CA
UPC: 628176930015
SCC: 10628176930012
PALLET: 56CS/PALLET

ORGANIC SAUVIGNON BLANC

Varietal

100% Sauvignon Blanc

Tasting Notes

Do you like Sancerre? Then try this. JAMES Sauvignon Blanc is bright and refreshing, with grapefruit, lime leaf, and white nectarine lifted by hints of crushed stone and sea salt. Crisp, mineral-driven acidity gives it a clean, zesty finish with real finesse.

Winemaking

Cool fermentation in small stainless-steel tanks preserves pure aromatics. A brief four months on fine lees adds texture without oak or malolactic – a sleek, vibrant expression of Sauvignon Blanc.

Food Pairing

Coconut Yellowtail Crudo from Liholiho Yacht Club pairs beautifully – its citrus, herbs, and subtle spice echo the wine's crisp acidity and coastal energy.

Appellation: Paso Robles, California
Varietal: 100% Sauvignon Blanc
Winemaking: 100% Stainless Steel
Alcohol: 13.5%
Vintage: 2024
Sugar: 2g/L
Winemaker: Philip Zorn, Paso Robles, CA
UPC: 628176930008
SCC: 10628176930005
PALLET: 56CS/PALLET

